

INDEX

Card No.

APPETIZERS

Egg Rolls

Chinese.....	B-2
Fried.....	B-2-1
Philippine Style.....	B-2-2
Fried.....	B-2-3

Juice Cocktail

Cranberry and Apple.....	B-1-1
Cranberry and Orange.....	B-1
Tomato.....	B-3
Spicy.....	B-3-2
Vegetable.....	B-3-1

Pizza Treats..... B-5

Shrimp Cocktail..... B-4

Spiced Shrimp..... B-4-1

CRANBERRY AND ORANGE JUICE COCKTAIL**YIELD: 100 Portions (3 $\frac{1}{8}$ gallons)****EACH PORTION: 4 Ounces**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cranberry juice cocktail, canned	6 $\frac{2}{3}$ qt (5-No. 3 cyl cn)	1. Combine juices and water; stir until blended. Cover and refrigerate.
Juice, orange, frozen, concentrated (3 plus 1	1 $\frac{2}{3}$ qt (1 $\frac{2}{3}$ -32 oz cn)	
Water, cold.	4 $\frac{3}{4}$ qt.	

NOTE: In Step 1, 5-No. 3 cyl cn canned orange juice may be used for frozen orange juice. Omit water.

VARIATION

- 1. CRANBERRY AND APPLE JUICE COCKTAIL:** In Step 1, omit frozen orange juice. Use 1 $\frac{2}{3}$ qt (1 $\frac{2}{3}$ -32 oz cn) frozen apple juice concentrate (3 plus 1). **NOTE:** 5-No. 3 cyl cn canned apple juice may be used for frozen apple juice. Omit water.

REVISION

CHINESE EGG ROLLS

YIELD: 100 Portions (2 Pans)			EACH PORTION: 1 Egg Roll (3 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Egg rolls, Chinese, frozen	18 lb 12 oz	100 egg rolls	1. Place 50 egg rolls on each pan. 2. Bake 25 to 30 minutes or until browned.

- NOTE:**
1. In Step 2, if convection oven is used, bake at 350°F., 20 to 25 minutes, on high fan, closed vent.
 2. Chinese and Philippine style egg rolls may be served with Sweet Sour Sauce (Recipe No. O-8) and Chinese Mustard Sauce (Recipe No. O-22).
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **FRIED CHINESE EGG ROLLS:** Omit Steps 1 and 2. Fry frozen Chinese egg rolls in 350°F. deep fat 7 minutes or until golden brown and heated through. **DO NOT OVERCOOK.** (Note: egg rolls will rise to the surface when cooked.) Drain well in basket or on absorbent paper.
2. **PHILIPPINE STYLE EGG ROLLS:** In Step 1, use 12 lb 8 oz (100) frozen Philippine style egg rolls. In Step 2, bake 20 to 25 minutes or until golden brown and heated through or in 350°F. convection oven 10 to 15 minutes on high fan, closed vent. **EACH PORTION: 1 Egg Roll (2 Ounces).**
3. **FRIED PHILIPPINE STYLE EGG ROLLS:** Omit Steps 1 and 2. Fry 12 lb 8 oz (100) frozen Philippine egg rolls in 350°F. deep fat 4 to 5 minutes or until golden brown and heated through. **DO NOT OVERCOOK. EACH PORTION: 1 Egg Roll (2 Ounces).**

TOMATO JUICE COCKTAIL

YIELD: 100 Portions (3$\frac{1}{4}$ Gallons)				EACH PORTION: 1$\frac{1}{2}$ Cup (4 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, tomato, canned	3 $\frac{1}{4}$ gal (9-No. 3 cyl cn)	1. Combine tomato juice and lemon juice; cover; refrigerate for several hours or overnight.
Juice, lemon.....	3 $\frac{3}{4}$ cup....	2. Stir well before serving.

- NOTE:** 1. In Step 1, 1 lb 2 oz lemons A.P. (4-5 lemons) will yield $\frac{3}{4}$ cup juice.
 2. In Step 1, 3-36 oz cn canned tomato juice concentrate and 2 $\frac{1}{4}$ gal water may be used.

VARIATIONS

- 1. VEGETABLE JUICE COCKTAIL:** In Step 1, use 3 $\frac{1}{4}$ gal (9-No. 3 cyl cn) canned vegetable juice for tomato juice. Follow Step 2.
- 2. SPICY TOMATO JUICE COCKTAIL:** In Step 1, add $\frac{3}{4}$ cup hot sauce. Follow Step 2.

REVISION

SHRIMP COCKTAIL

B. APPETIZERS No. 4(1)



REVISION

SHRIMP COCKTAIL**YIELD: 100 Portions****EACH PORTION: 4 Shrimp (1 Ounce) plus
2 Tbsp Sauce (1 Ounce)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, frozen, raw, peeled, deveined Water, boiling	12 lb. 3 qt.	1. Place shrimp in boiling water; cover; return to a boil; uncover; reduce heat; simmer 2 to 3 minutes. DO NOT OVERCOOK. Drain immediately. 2. Place shrimp in single layer on 2 sheet pans (18 by 26 inches). Refrigerate for use in Step 5.
Seafood Cocktail Sauce	8 lb 2 oz. .	3 1/3 qt	3. Prepare 1 recipe Seafood Cocktail Sauce, Recipe No. O-11. Cover; refrigerate for use in Step 6.
Lettuce, fresh, shredded	4 lb.	1 gal.	4. Line individual serving dishes with lettuce. 5. Arrange 4 shrimp on lettuce in each dish. 6. Place 2 tbsp (1-No. 30 scoop) sauce in each souffle cup. Serve with shrimp.

REVISION

(OVER)

- NOTE:**
1. For other types of unbreaded shrimp, see Guidelines for Using Shrimp, Recipe No. L-G-2.
 2. In Step 3, 8 lb 4 oz (11-12 oz bt) prepared seafood cocktail sauce may be used.
 3. In Step 4, 4 lb 5 oz lettuce A.P. will yield 4 lb shredded lettuce.
 4. In Step 6, shrimp may be served with 1 lemon wedge. Use 13 (3 lb 4 oz) fresh lemons A.P. Cut 8 wedges per lemon.

VARIATION

1. **SPICED SHRIMP:** In Step 1, reduce water to 1 qt; add 2 qt vinegar, 1 oz (6 tbsp) ground red pepper, 1¹/₅ oz (6 tbsp) mustard flour, 1 oz (1/4 cup) whole celery seed, 1 oz (2 tbsp) ground paprika, 1 tbsp ground ginger, 1 tbsp ground mace, 1 tbsp ground cinnamon, 2 tsp ground cloves and 12 bay leaves; mix well. Proceed with remainder of Step 1. Follow Step 2. Omit Step 3. Follow Steps 4 and 5. Omit Step 6. **EACH PORTION:** 4 Shrimp (1 Ounce).

PIZZA TREATS

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Slice (1½ Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Cheese, pizza blend.	4 lb.	3 qt (1-No. 10 cn)	1. Combine cheese, tomato paste, salad oil or olive oil, olives, onions and peppers. Blend well.	
Tomato paste, canned. ...	15 oz.	1¾ cups (1½-No. 2½ cn)		
Salad oil or olive oil.	4 oz.	½ cup.		
Olives, ripe, pitted, sliced, drained	14½ oz. ..	1½ cups (1-No. 300 cn)		
Onions, fresh, green with tops, finely chopped	8 oz.	2⅔ cups		
Peppers, sweet, fresh,	12 oz.	2¼ cups	2. Spread about 3 tbsp (1-No. 30 scoop) mixture on each slice of bread. 3. Place on ungreased pans. Bake 10 minutes or until cheese is melted.	
Bread, French, sliced, ½ inch thick	6 lb.	100 slices		

- NOTE:**
1. In Step 1, pizza blend cheese may be firmly packed; break apart before use.
 2. In Step 1, 4 lb cheese, Mozzarella, shredded may be used.
 3. In Step 1, 1/2-36 oz cn canned tomato juice concentrate may be used.
 4. In Step 1, 10 oz fresh green onions with tops A.P. will yield 8 oz chopped green onions.
 5. In Step 1, 8 oz (1 1/2 cups) dry onions, chopped (9 oz A.P.) may be used for chopped green onions.
 6. In Step 1, 15 oz fresh sweet peppers A.P. will yield 12 oz chopped sweet peppers.
 7. In Step 2, 50 sandwich or frankfurter buns or English muffins, cut in half, may be used for French bread.
 8. In Step 3, if convection oven is used, bake at 350°F. 5 minutes on low fan, open vent.